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| **Pitta Bread**  Serves 30 tastes  Adapted from: Paul Hollywood’s Bread | |
| **Ingredients**  500g strong bread flour  10g salt  14g dry yeast  320ml lukewarm water  4 teaspoons extra virgin olive oil | **Equipment**  Measuring cups and spoons  Dough cutter  Large mixing bowl  Wooden spoon  Rolling pin  Baking trays x 4 |
| **What to do:**   * Put the flour into a large bowl and add the salt to one side and the yeast to the other * Pour in 240ml of the water and add the oil * Mix the ingredients together, adding the remaining water, a little at a time until you have a smooth, soft dough and you’ve picked up all the flour from the sides of the bowl – you may not need all the water * Pour a little oil onto your work surface and place the dough on it – knead for 5-10 minutes or until you have a smooth and elastic dough * Place into an oiled bowl, set in a warm place and allow to rise for an hour * Pre heat the oven to 220 degrees – put 4 baking trays in the oven to heat up – you could also use a pizza stone if you have one * Tip the dough onto a lightly floured surface, and knock back by folding the dough on itself repeatedly until all the air is knocked out * Divide the dough evenly into 12 pieces, and shape each piece into a ball * Flatten each piece with your fingertips and roll out into a flat oval with a rolling pin – make sure they are even and 5mm thick * Take the now hot trays out of the oven, dust with flour and lay the pittas on them * Bake for 5-10 minutes, until the breads puff up and just start to take on a hint of colour * Wrap the pittas in a cloth to trap the steam and keep them soft, leave them to cool * Serve (they are best eaten the day they are made) | |